OX RESTAURANT

Argentine inspired Portland food

COCKTAILS

***FOIE* THE HELL OF IT** Apple Brandy, Bourbon, Lemon, Egg White,* Strawberry Rhubarb Preserves, Foie Gras Terrine. 15

FALL OF PORFIRIO Reposado Tequila, Gran Classico, Carpano, Habañero Shrub . . 12

OX BLOOD Buffalo Trace Bourbon, Beet Syrup, Lemon, Tarragon. 11

RE-ANIMATOR Cachaça, Cucumber, Ginger, Honey, Lemon, Kaffir Lime Sea Salt. . . 11

RAZORS EDGE Apple Brandy, Mezcal, Aperol, Strega, Lime 11

WEEKEND AT BERNIE'S #2 Amaretto Gin, Combier Orange, Cocchi, Lemon 10

HAND OF FATE Rye Whiskey, Fernet Branca, Dry Curaçao, Mole Bitters 12

THINGS DONE CHANGED Pisco, Smoked Lemon, Jalapeño, Egg White* 10

STARDUST Rye Whiskey, Smoked Orange, Tobacco Bitters, Brandied Cherry 12

NONPAREIL Jameson, Cynar, Pêche de Vin, Lemon, Honey 11

LA YAPA Rye Whiskey, Fernet Branca, Velvet Falernum, Grenadine, Lemon 10

DIRTY GRANDMA AGNES Belvedere Diamond Rye Vodka, Grandma Agnes' Pickles 10

MASON JAR OF DIRTY GRANDMA AGNES Serves 4. 36

WINE

	GLASS	46 CL
SPARKLING		
Moët & Chandon, Brut Rèserve, Epernay, Champagne, FR NV	18	
Crémant de Loire, Domaine de Saint Just, Brut, FR NV	12	
Cruzat, Cuvée Réserve, Extra Brut, Mendoza, AR NV	9	
Cava, Avinyó Reserva, Brut, SP NV	11	
WHITES/ROSÉ		
Loureiro, Pássaros, Vinho Verde, PT '12	7	
Sauvignon Blanc, Patient Cottat, Le Grand Caillou, Vin de Pays, FR '12	8	
Chardonnay, Domaine Guillaume, Vin de Pays, FR '12	10	
Rosè of Aglianico, Terredora Diapaolo, "Rosænovæ," IT '12	10	
Rosé of Cabernet Franc, Château du Cros, Bordeaux, FR '12.	8	
Riesling, Love & Squalor, Willamette Valley, OR '12.	8	24
Pinot Blanc, Helioterra, Willamette Valley, OR '12	8	24
Sauvignon Blanc, Guild Winemakers, Willamette Valley, OR '12	7	21
REDS		
Malbec/Bonarda/Petit Verdot, Kaiken, "Corte," Mendoza, AR '11	9	
Mencía, Gerado Méndez, "Amizade," Monterrei, SP '10	9	
Grenache, Julien Mus, "Domaine de la Graveirette," Côte du Rhone, FR '12	10	
Grenache/Syrah/Cab. Sauvignon/Cab. Franc, "Negre Empordà," JOC, SP '11	10	
Nebbiolo, Produttori del Barbaresco, Langhe, IT '12	12	
Cabernet Franc, "Domaine de la Chanteleuserie," Bourgueil, FR '10	12	
Pinot Noir, Matello, Willamette Valley, OR '12	13	39
Syrah, Helioterra, Columbia Valley, WA '11.	12	36
Tempranillo, Dominio IV, Columbia Gorge, WA '10.	10	30
Chefs' Proprietary Malbec Blend, "La Mastina," Columbia Valley, WA	12	36

BEER

DRAFT

Double Mountain IPA
"Hop Lava"- 6

Pfriem Family Belgium
Strong Dark - 6

Everybody's Local Lager - 6

Occidental Hefeweizen - 6

Stillwater White Sage Saison - 9

BOTTLED

Tecate
— 16 oz for 4 —

Cusqueña
— 11.2 oz for 6 —

Estrella Damm Daura
— 12 oz for 6 —

Wandering Aengus Bloom Cider
— 12 oz for 6 —

Affligem Blonde
—11.2 oz for 7—

Hitachino Nest White Ale
—11.2 oz for 9—

Petrus Aged Red Ale
—11.2 oz for 8—

OTHER

Seasonal House Soda 5

Cock & Bull Ginger Beer . . . 5

Mexican Coke 4

Steelhead Root Beer 5

Mint Mate Iced Tea 4

Please inform your server of any food allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness.

Greg and Gabi thank you for your patronage.